

**CLAIMS**

We claim:

1. A kit for making breadstick products, said kit comprising a carton, at least one fully baked farinaceous breadstick loaf; and one or more other food components; a plurality of containers to hermetically seal the breadstick loaf and the one or more other food components from atmosphere external of the containers; wherein the at least one fully baked breadstick loaf has a water activity in the range of about 0.9 to about 0.95; wherein the breadstick loaf has at least one perforation to allow the breadstick loaf to be easily separated by hand to form at least two individual breadsticks; and wherein the breadstick loaf maintains its water activity in the range of about 0.9 to about 0.95 throughout the shelf life of the kit; wherein the breadstick is prepared from a dough comprising, in baker's percentages, about 100 pounds flour, about 7.0 to about 17.0 pounds sweetener, about 1.5 to about 3.5 pounds salt, about 1.5 to about 2.25 pounds dough relaxer, about 0.5 to about 5.0 pounds yeast, about 1.0 to about 6.0 pounds shortening, about 0.4 to about 2.0 pounds monoglycerides and diglycerides, about 0 to about 0.5 pounds sodium stearoyl lactylate, about 0 to about 0.5 pounds calcium propionate, about 0.2 to about 0.4 pounds Alpha amylase enzyme, about 0 to about 0.3 pounds guar gum, about 51 to about 59 pounds water, and about 0 to about 7.0 pounds spices and seasonings; and wherein the package does not contain an anti-fogging agent.

2. The kit as defined in claim 1, wherein the breadstick loaf and each of the other food components are hermetically sealed in individual packages under an inert atmosphere or under inert gas flushed conditions.

3. The kit as defined in claim 1, wherein the breadstick loaf is hermetically sealed in an individual package under an inert atmosphere or under inert gas flushed conditions.

4. The kit as defined in claim 1, wherein the other food component is selected from the groups consisting of pizza sauce, cheese, cheese products, cheese sauces, tomato sauces, cream cheese, butter, margarine, jam, jelly, honey, peanut butter, olive oil, salad ingredients, and salad dressings in separate compartments, and wherein the food components are hermetically sealed from each other under an inert atmosphere or under inert gas flushed conditions.

5. The kit as defined in claim 1, wherein the kit contains at least two other food components selected from the groups consisting of pizza sauce, tomato sauce, cheese, soft drinks, cheese products, cheese sauces, tomato sauces, cream cheese, butter, margarine, jam, jelly, honey, peanut butter, olive oil, salad ingredients, and salad dressings and wherein the components are hermetically sealed from each other compartments under an inert atmosphere or under inert gas flushed conditions.

6. The kit as defined in claim 4, wherein the other component is a cheese selected from the group consisting of mozzarella, Parmesan, Romano, Swiss, cheddar, Monterey jack and Gruyere.

7. The kit as defined in claim 1, wherein the water activity of the fully baked breadstick loaf is about 0.93.

8. The kit as defined in claim 1, wherein the breadsticks are prepared from a dough formula comprising, in baker's percentages, about 100 pounds

flour, about 10.0 to about 14.0 pounds sweetener, about 2.0 to about 3.0 pounds salt, about 2.2 to about 2.25 pounds dough relaxer, about 3.0 to about 4.0 pounds yeast, about 3.5 to about 4.5 pounds shortening, about 0.5 to about 1.5 pounds monoglycerides and diglycerides, about 0.4 to about 0.5 pounds sodium stearoyl lactylate, about 0.4 to about 0.5 pounds calcium propionate, about 0.3 to about 0.35 pounds Alpha amylase enzyme, about 0.15 to about 0.25 pounds guar gum, about 53 to about 59 pounds water, and about 4.0 to about 6.0 pounds spices and seasonings.

9. A fully baked breadstick product comprising a fully baked breadstick loaf having perforations formed during baking which allow the fully baked breadstick loaf to be easily separated by hand to form individual breadsticks; wherein the fully baked breadstick loaf has a water activity of about 0.9 to about 0.95; wherein the fully baked breadstick loaf is prepared from bread dough comprising, in baker's percentages, about 100 pounds flour, about 7.0 to about 17.0 pounds sweetener, about 1.5 to about 3.5 pounds salt, about 1.5 to about 2.25 pounds dough relaxer, about 0.5 to about 5.0 pounds yeast, about 1.0 to about 6.0 pounds shortening, about 0.4 to about 2.0 pounds monoglycerides and diglycerides, about 0 to about 0.5 pounds sodium stearoyl lactylate, about 0 to about 0.5 pounds calcium propionate, about 0.2 to about 0.4 pounds Alpha amylase enzyme, about 0 to about 0.3 pounds guar gum, about 51 to about 59 pounds water, and about 0 to about 7.0 pounds spices and seasonings; and wherein water activity of the fully baked breadstick loaf can be maintained at about 0.9 to about 0.95, when hermetically sealed and stored at refrigeration temperatures, for periods of at least 3 months without the use of an anti-fogging agent.

10. The fully baked breadstick loaf as defined in claim 9, wherein the breadstick loaf is about 3.5 to about 6.0 in. long, about 2.5 to about 5 in.

wide, and about 0.5 to 1.0 in. thick;; and where the breadstick loaf has two perforations along its length so that it can be easily separated by hand into three breadsticks .

11. The fully baked breadstick loaf as defined in claim 9, wherein the breadstick loaf is about 4 to about 4.5 in. long, about 3.5 to 4.0 in. wide, and about 0.7 to 0.8 in. thick; and where the breadstick loaf has two perforations along its length so that it can be easily separated by hand into three breadsticks of about 4 to 4.5 in. long, about 1.2 to about 1.5 in. wide, and about 0.7 to about 0.8 in. thick .

12. The fully baked breadstick loaf as defined in claim 9, wherein the breadstick loaf is prepared from bread dough comprising, in baker's percentages, about 100 pounds flour, about 10.0 to about 14.0 pounds sweetener, about 2.0 to about 3.0 pounds salt, about 2.2 to about 2.25 pounds dough relaxer, about 3.0 to about 4.0 pounds yeast, about 3.5 to about 4.5 pounds shortening, about 0.5 to about 1.5 pounds monoglycerides and diglycerides, about 0.4 to about 0.5 pounds sodium stearoyl lactylate, about 0.4 to about 0.5 pounds calcium propionate, about 0.3 to about 0.35 pounds Alpha amylase enzyme, about 0.15 to about 0.25 pounds guar gum, about 53 to about 59 pounds water, and about 4.0 to about 6.0 pounds spices and seasonings.

13. The fully baked breadstick loaf as defined in claim 10, wherein the breadstick loaf is prepared from bread dough comprising, in baker's percentages, about 100 pounds flour, about 10.0 to about 14.0 pounds sweetener, about 2.0 to about 3.0 pounds salt, about 2.2 to about 2.25 pounds dough relaxer, about 3.0 to about 4.0 pounds yeast, about 3.5 to about 4.5 pounds shortening, about 0.5 to about 1.5 pounds monoglycerides

and diglycerides, about 0.4 to about 0.5 pounds sodium stearoyl lactylate, about 0.4 to about 0.5 pounds calcium propionate, about 0.3 to about 0.35 pounds Alpha amylase enzyme, about 0.15 to about 0.25 pounds guar gum, about 53 to about 59 pounds water, and about 4.0 to about 6.0 pounds spices and seasonings.

14. The fully baked breadstick loaf as defined in claim 9, wherein the breadstick loaf is prepared from bread dough comprising, in baker's percentages, about 100 pounds flour, about 12.0 pounds high fructose corn syrup, about 2.5 pounds salt, about 2.25 pounds dough relaxer, about 3.5 pounds yeast, about 4.0 pounds shortening, about 1.0 pounds monoglycerides and diglycerides, about 0.5 pounds sodium stearoyl lactylate, about 0.45 pounds calcium propionate, about 0.32 pounds Alpha amylase enzyme, about 0.22 pounds guar gum, about 53 to about 59 pounds water, about 0.3 pounds granulated garlic, and about 5.0 pounds Greek seasoning.

15. The fully baked breadstick loaf as defined in claim 10, wherein the breadstick loaf is prepared from bread dough comprising, in baker's percentages, about 100 pounds flour, about 12.0 pounds high fructose corn syrup, about 2.5 pounds salt, about 2.25 pounds dough relaxer, about 3.5 pounds yeast, about 4.0 pounds shortening, about 1.0 pounds monoglycerides and diglycerides, about 0.5 pounds sodium stearoyl lactylate, about 0.45 pounds calcium propionate, about 0.32 pounds alpha amylase enzyme, about 53 to about 59 pounds water, about 0.3 pounds granulated garlic, and about 5.0 pounds Greek seasoning.